

# Sage

## Starters

Wood-fired garlic focaccia  
add fior di latte

Wood-fired bread  
with sea salt and extra virgin olive oil

Natural oysters (6)  
Chilled melon  
Mushrooms  
Roasted peppers  
Buffalo Mozzarella  
Anchoives  
Soppressata  
San daniele prosciutto  
Local mussels  
Chilli garlic prawns

## Mains

Fish of the day  
Chicken with Lemon, Herb & Garlic  
Pasta of the day - Seafood  
Pasta of the day - Ragu

## Salads + Sides

Tomato, burrata + basil  
Rocket & parmesan salad  
Peach & persian fetta salad  
Crunchy sea salt potatoes  
Chips

## Wood-fired Pizza

Margherita  
san marzano tomato, buffalo mozzarella + basil

Hawaiian  
san marzano, fior di latte, house sliced ham + pineapple

Capricciosa  
san marzano, fior di latte, house sliced ham, mushrooms + olives  
add anchovies

Roma  
san marzano, fior di latte, san daniele prosciutto, shaved parmesan + rocket

Pepperoni  
san marzano, fior di latte, salami, persian fetta + pesto

Prawns  
fior di latte, cherry tomatoes, prawns, garlic, pesto + chilli

Shrooms  
fior di latte, mixed mushrooms, taleggio + truffle oil

Smoked barbeque chicken  
san marzano, fior di latte, smoked chicken + barbeque sauce

Pumpkin & sage  
fior di latte, roasted pumpkin, pinenuts, gorgonzola, onion jam + sage

## Desserts

Tiramissu  
Nutella Pizza  
Choc Tops

Food allergies & intolerances: Our kitchen works with gluten, seafood, and nuts. We cannot guarantee that our food will be allergen free and kindly ask that you reach out to our friendly team before ordering.

A surcharge of 10% will apply on weekends. 15% will apply on public holidays